

"I HAVE used Dr. Caldwell's Syrup Pepsin and find it a most effective and pleasant laxative—one that is worth recommending to one's friends. I know that my health has been greatly improved since using it."

(From a letter to Dr. Caldwell written by Miss Alice Lombard, 22 Boylston St., Springfield, Mass.)

Dr. Caldwell's Syrup Pepsin

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A mild, pleasant-tasting combination of simple laxative herbs with pepsin. Brings relief without griping or other discomfort. Atrial bottle can be obtained free of charge by writing to Dr. W. B. Caldwell, 458 Washington Street, Monticello, Illinois.

LIFE OF A SOLDIER IN ACTIVE SERVICE

Not Entirely Composed of Fighting or Sitting in Trenches—Has Many Odd Jobs to Perform.

Behind British Lines in France, July 20 (Correspondence of the Associated Press).—Life on active service is not entirely composed, as some people are inclined to imagine, of fighting, of sitting in trenches, of resting in billets, of marching, eating and sleeping. It is true that the main activities of the soldier are comprised in the above list, but there are countless other duties which he is called upon to perform—duties which might best be called "odd jobs" and some of which are distinctly odd.

The days of camp followers, who used to perform the more menial tasks of the battle zone, are gone never to return. The soldier must now be his own hewer of wood and drawer of water. He must attend himself to all the little details of life, the cleaning of his quarters, the digging of trenches, the carrying of his food. Broken trenches must be mended, fresh trenches dug and dugouts built. All these odd jobs, which the soldier is called upon to do in what would otherwise be his spare time, he sums up under the comprehensive heading of "fatigue."

Fatigue duty, as the name implies, is not often a light or restful form of occupation. It may involve a long march with a night's work at the end of it. The first men to be picked for a fatigue party are the defaulters, men guilty of minor delinquencies, such as the possession of a rusty rifle or an unshaven chin at the morning parade. It follows that the term "fatigue" has fallen somewhat into disrepute, for it has come to be associated, at least in the civilian mind, with an idea of punishment. In consequence, an attempt has been made to differentiate between extra work which is definitely allotted as a form of punishment, and extra work which is included in the duties of every soldier, be his character never so stainless. For this purpose a new phrase has been introduced. This new phrase is "working party." Men are selected for working parties in turn, so that everyone contributes a share.

So far as possible, working parties are employed on essentially military operations, such as the putting up of wire entanglements, the digging of trenches, the carrying of rations and stores, whereas a fatigue party is likely to be employed on more menial forms of occupation. But it is difficult to change old names, and though the distinction between a fatigue party and a working party is carefully observed in official orders, the British soldier himself is still inclined to apply the old name "fatigue" indiscriminately to all forms of extra work.

In the main, it is the unfortunate infantryman who is called upon to supply working parties. The engineers, for example, depend to a great extent on infantry for the carrying out of their various operations.

Commend Sunday Farm Work.

Judges in Tennessee have refused to punish persons accused of work on farms on Sundays, but have commended them for so doing. This was reported to the department of agriculture's recent farm labor conference in Birmingham, Ala. Not long ago the rural churches of Indiana, in a conference at Purdue university, took the position that it is quite right and proper to do farm work on Sunday if that Sunday work is necessary to produce food crops to help whip Germany.

THAT HELL HOLE ON THE MARNE

Lieut. H. D. Campbell of Waterbury Writes of "The Little Job to Finish Up"

WHICH PREVENTED CELEBRATING THE 4TH

Right There on the Job for 22 Days—Lost All but Three Men

Waterbury, Aug. 8.—Among the many anxious parents have been Mr. and Mrs. E. E. Campbell, who have known that their son, Lieut. H. Denney Campbell, was at the front and in the thick of things. Two interesting letters show something of his experiences. Mr. Campbell is hoping to go overseas in railroad work, having been for many years a popular station agent here, as well as elsewhere, for the Central Vermont railroad. News of Lieut. Campbell's safety is always received with much joy by his home friends, as well as family.

At the Front, July 2, 1918. Dear Old Dad: How's tricks? Received a letter from you last evening, which raised my morale 100 per cent. We are hoping to get out of this hell hole on the Marne soon. Understand that we are to parade in Paris on the 14th, which is their Independence day. I mean the Frenchmen's. It would surely be the height of misfortune to get bumped off now with anything like that in view, for Paris is a gay old place on the 14th. We were supposed to parade there on the 4th also, but had a little job to finish up here, which seemed of more importance. I am sending you in this letter a Boche "dog tag." Please hang it up in your office and give your son credit for another Hun. It seems from your letter that you didn't know where I was. Whenever you read of the marines, you will know "that's me." We are only a small body and always together. Pershing calls the marines "the flower of his troops." God knows if every brigade over here would do what this one has the war would soon be over. Am also enclosing a clipping from the Paris Herald, which gives what some of the prisoners we took say about us. Wouldn't I be surprised to walk down the Boulevard des Capucines in Paris this fall and meet me old daddy? We'd sure celebrate; eh, old top? Well, bon soir and bonne chance.

June 28, 1918. Dear Ones All: Received a big bunch of letters last evening, numbering 18, of which five were from you all and most welcome indeed. They were dated all the way from May 20 to June 4.

I have experienced all the thrills of war, even down and unto the "cootie" or "totos," or "trench bounds," or whatever you wish to call them; to me they are just plain bugs. I have managed to keep them away until recently, but since we hit this place they found me. We sleep on the ground in straw in a small clump of woods in the reserve line. They say imagination fools you, but these were no Christian Science cooties I had. However, I had a hot bath and some new clothes and hope now that I am rid of them. I lost all but three men in my section and had two guns put out of action and so was transferred to the 77th company in the same battalion. The old 234 got it pretty hard, you know. I got that boche for you, Homer, as you requested. I sent his picture to Dad. They were on their way to Paris all right, but the marines soon put a stop to any such foolish idea like that. They not only stopped them, but threw them back; and, boy, what I mean, I was right there every minute in the first wave for 22 days. My teeth are all loose from eating hardtack, but I am making up for last time now; we are getting good chow.

Dad, if you come to France, don't fail to look me up. However, if you do come over, I'll tell you right now you'll soon get "fed up." It isn't what it's cracked up to be. It's certainly an excellent idea and sacrifice on your part, though, and at the same time would be a wonderful experience for you.

It is rumored that we parade in Paris next month. I certainly hope it is true. Will close and send my love. Harold.

FIVE MONTHS UNDER FIRE. Corp. Leslie E. Wilson Writes That It Is Quite a Strain.

Mr. and Mrs. James M. Wilson of 71 South Main street have received a letter from their son, Corp. Leslie E. Wilson, written in France July 5, in which he says:

"Our work here is pretty hard, but then we know it has got to be done and we are going to make a good job of it. I think we are getting troops enough over here so that before long we are going to give Fritz the time of his life. We are having a little rest at present and I hope they give us at least a month, but I am beginning to think there is no rest in this war. Let me tell you that five months' steady fire is quite a strain. "So Perley was rejected. My! I would have liked to had him with me on some of our patrols into No Man's Land or in some of our scraps with Fritz. We are having some great weather here. Don't think it has rained two days all summer."

MEMORIAL TO COL. BARRETT. Universalist Church at South Stratford to Dedicate Window and Granite Shaft.

South Stratford, Aug. 8.—At the Universalist church, South Stratford, next Sunday, Aug. 11, at 11 a. m., a special service will be held, at which an expressive and beautiful memorial window will be dedicated to Col. S. C. Barrett. The window was made by the Gorham company of New York City and a man came to South Stratford last winter to plan it in keeping with the other windows.

Col. Barrett is the man who, by his gifts, has done so much for South Stratford. Also at this service a granite shaft will be unveiled upon the lawn, giving a history of the society. The shaft is of monument size, made of Barre hammered granite and the best that could be secured. The society is one of the oldest of the denomination and many historical events have occurred in connection with it, which are enumerated on the shaft. Rev. Harry F. Fister of Milford, Mass., will make the address and there will be a special musical program.

Topics of the Home and Household.

Two or three rose-geranium leaves, put in when making crab-apple jelly, will give it a delicious flavor.

When preserving, dry out your peach stones and use them in your fireplace. They give out much heat.

One and one-half tablespoons of borax added to four quarts of water in the rinsing water will give just the right amount of crispness to most sheet materials after washing, says the Woman's Magazine.

Garbage and Patriotism.

To eat cabbage is not plebeian, it is patriotic. Cabbage is grown in back yards in all parts of the United States, and if it is made an important part of the vegetable diet it replaces shipped-in foods which require transportation space.

The United States food administration advises the use of home-grown vegetables not only as a matter of saving shipping space but as a saving of food which cannot be sent abroad. The following recipes may add to the list of usual ways of preparing cabbage:

Victory Cabbage. Slice cabbage and soak in cold water. Put one quart of cabbage in a stewpan with two tablespoons of butter or butter substitute, one-half teaspoon of salt, one tablespoon finely chopped onion, few gratings of nutmeg, and a few grains of cayenne. Cover and cook until cabbage is tender. Add two tablespoons of vinegar and cook five minutes.

Cold-Slaw. Select a small, heavy cabbage, take off outside leaves, and cut in quarters. Slice very thinly with a sharp knife. Soak in cold water until crisp, drain, dry between towels, and mix with cream salad dressing.

Recipes Tried and True.

The Brattleboro Reformer is meeting with good success in the number of recipes it is receiving from contributors, some coming from as far away as Florida. We are reprinting a number of them in this column from time to time, giving several to-day.

Rye Biscuits. Two cups rye flour, 1/4 cup milk, 2 tablespoons shortening 4 teaspoons baking powder, 1 teaspoon salt. Mix dry ingredients and sift into mixing pan. Add rat and chop in with a knife. Add milk gradually until mixture is soft and spongy. Turn onto floured board, roll lightly, until uniform thickness, cut with floured biscuit cutter, place on greased pan and bake 12 to 15 minutes in quick oven.

Corn Flour Griddle Cakes. One and one-half cups corn flour, 1 cup sour milk, 1 egg, 1/2 teaspoon soda, 1/2 teaspoon salt. Sift dry ingredients together, add the milk and the beaten egg, mix well, and cook on a hot griddle. The batter should be very thin.

Oatmeal Cookies. Two cups rolled oats, 1 cup corn flour, 1/2 cup shortening, 1/2 cup sweet milk, 1/2 cup raisins, 1 1/4 cups corn syrup, 1 teaspoon baking powder, 1/2 teaspoon soda, 1/2 teaspoon salt, 1 egg. Put syrup, melted shortening, beaten egg, milk and raisins (put through the food chopper, together and mix well. Add dry ingredients which have been mixed together, the rolled oats having been measured after being put through the food chopper. Mix well together and drop with teaspoon on well greased tins. The mixture should be quite stiff, so that it must be pushed from the spoon, and will remain in a little mound. Leave between each spoonful, as they spread in baking.

Carrot Marmalade. Two cups of ooked carrot, 2 lemons, 2 large cups sugar. Put cooked carrots through food chopper, add juice and grated yellow rind of lemons and sugar. Cook together half an hour, or until the consistency of marmalade. This is hardly to be detected from fine orange marmalade, and is good to save butter as a spread for bread.

Cheese and Nut Loaf. One cup soft bread crumbs, 1 cup cheese, 1 cup peanuts, 1 egg, 1 small onion, 1 teaspoon fat, salt and pepper. Put cheese and peanuts through food chopper. Mix all ingredients together with enough of the water in which onion has been boiled in a hold together. Add egg, slightly beaten. Bake in greased pan about 15 minutes until brown, and serve with tomato sauce. This will serve six or eight people.

Grape Juice Tapioca. Six tablespoons pearl tapioca, 1 tablespoon lemon juice, 2 cups boiling water, 1/4 cup sugar, bit of salt, one cup grape juice. Soak tapioca one hour in cold water enough to cover. Drain, add hot water and salt, and cook in double boiler until transparent. Add sugar, lemon and grape juice. Serve cold with milk or cream.

Scotch Crackers. Two cups rolled oats, 1/4 cup milk, 1/4 cup molasses, 1 1/2 tablespoons fat, 1/2 teaspoon soda (scent) 1/2 teaspoon salt. Grind the oats through food chopper, and mix all ingredients together. Add

enough barley or other flour to hold together so that it may be rolled into a thin sheet. Cut in squares or rounds and bake about 20 minutes in a moderate oven. This recipe makes about three dozen crackers. By adding one-fourth cup more molasses and one-half teaspoon of ginger, the result is an inexpensive cookie, very acceptable to children, and not in the least to be despised by older people.

Food Board Asks Dealers to Lead in Conserving Sugar.

New York, Aug. 7.—Dealers in candy were asked yesterday by the federal food board not to sell more than a pound to a customer at one time, in order to save sugar. At the same time, the public was asked "to reduce considerably the consumption of all sweetened luxuries."

Dealers were asked "to take the lead" and to place in their windows signs worded after the following model:

"We must all join in the request of the United States food administration to save sugar. Please do not ask for more than one pound of candy containing sugar at a time."

Mrs. Bert Wallace of Montpelier was called here Saturday to attend the funeral of his sister, Miss Mabel Moulton, of Topsham.

Margaret Miller of Peacham is visiting her aunt, Mrs. W. B. Darling.

Mrs. Charles Fish left Wednesday morning for Jersey City, N. J., to visit her husband, who is in a training camp there.

Mrs. Nettie Hutchins and granddaughter, Edna Hutchins, were over-Sunday visitors in Montpelier.

Mr. and Mrs. Harley Vance of Springfield, Mass., and Mrs. Robert Drabble of Northampton, Mass., are guests of Mr. and Mrs. G. H. Knox.

Dr. and Mrs. H. A. Stevenson returned to their home at St. Albans Tuesday, after a stay of several days with Mrs. Stevenson's parents at the Methodist parsonage.

Mrs. Charles Pearsons and small son of Plymouth, N. H., visited her brother, Hermon Pearsons, and family Friday.

John A. Chalmers is taking a two weeks' vacation from his work as clerk in the store of L. S. Blanchard. He, with Mrs. Chalmers, and son, William, are visiting relatives in Topsham and Corinth.

MAZOLA makes Delicious Salad Dressings



THOUSANDS of women feel that their salad dressings are better than ever since they began using Mazola.

Mazola—the pure, wholesome oil obtained from the kernel of golden corn—is to America what good olive oil is to Italy; the national oil for salad dressing.

Try Mazola with your next salad and you will discover the secret of a smooth, savory dressing with a delicious tang impossible to duplicate with any other oil.

Mazola is also wonderful for frying, sautéing and shortening. Its economy cannot be measured by its first cost—can be used over and over as it never carries odors or flavors from one food to another.



MAYONNAISE

Yolks of 2 eggs 1 pint of Mazola 1 teaspoon of salt 1 teaspoon of mustard 1 dash of cayenne or white pepper or 1/2 teaspoon of paprika 2 tablespoons each of lemon juice and vinegar, or 4 tablespoons of vinegar Have all ingredients and mixing utensils cold. Use a round bottomed mixing bowl, a Dover egg beater, or wire whisk. Mix dry ingredients. Add egg yolks and when well mixed add 1/2 teaspoon of vinegar. Add Mazola drop by drop until the mixture begins to thicken, beating slowly with a Dover beater. As soon as the mixture thickens, add the remainder of the vinegar, a little at a time. Now beat in the remainder of the oil gradually until all is used. The mayonnaise should be thick enough to hold its shape.

If you want to be sure of a pure, golden oil for all cooking and salad uses see that you get Mazola.

For sale in pints, quarts and gallons. (The large sizes are specially economical.) Get a can from your grocer today.

Ask your grocer for the valuable Cook Book especially prepared for Mazola users—or write us direct—FREE.

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The Delicious Salad and Cooking Oil
Produced by the CORN PRODUCTS REFINING CO.
P. O. BOX 145, NEW YORK

GROTON

A cablegram received last Saturday by Mr. and Mrs. Richard Dennis, announced the safe arrival overseas of their daughter, Miss Grace Dennis, a Red Cross nurse.

Miss Jessie McKay of Topsham was the guest of Mr. and Mrs. George Eastman Monday and Tuesday.

L. G. Welch returned Tuesday from Barre, where he went on Monday to accompany his daughter, Mrs. C. A. Miller, and children to their home.

Mrs. Neil Ralph and child of Barre are visiting at the home of Mr. and Mrs. D. N. McKay.

A. R. Taylor has not been as well for several days past.

Mrs. Earl Kingsley, who was called here Saturday by the death of her sister, Miss Mabel Moulton of Topsham, returned to her home in Springfield yesterday.

Curtis Carpenter has been visiting relatives in Washington.

Mrs. A. E. Lagare is passing the week with relatives and friends in St. Johnsbury.

Mrs. Bert Wallace of Montpelier was

The Market for Mixed Paints

FOR the guidance of manufacturers who are interested in strengthening distribution and sales at any points in the country, the Bureau of Advertising, American Newspaper Publishers Association, has completed an investigation of the paint industry.

This investigation has disclosed many trade conditions in which every paint producer should be interested. Information will be gladly furnished any manufacturer upon application to the Bureau of Advertising, 806 World Building, New York.

The Bureau of Advertising is a national organization maintained by this and many other enterprising newspapers in the United States and Canada to promote newspaper advertising and to serve and inform general newspaper advertisers. Its work includes trade investigations in many lines of business. Its new booklet, "Everytown," free on request to anyone interested in newspaper advertising.

Conscience and Appetite are both satisfied by

POST TOASTIES

They Save Wheat



Resinol

certainly healed that rash quickly

You don't have to wait to know that Resinol is healing your skin trouble! The first application usually stops the itching and makes the skin look healthier. And its continued use rarely fails to clear away all trace of eruption, crusts and soreness. Besides, it contains nothing that could injure or irritate the tenderest skin, even of a tiny baby. Sold by all druggists and dealers in toilet goods.